

# DINNERLY



## Vegan Pulled 'Pawk' Sliders with Chipotle and Slaw



30 minutes



2 Servings

Bring lip-smacking barbecue flavours into the kitchen with these plant-based sliders – our take on the pulled pork classic. Simmer mushroom 'meat' in a chipotle sauce until tender, then sandwich in toasted bread rolls with crisp slaw.



## WHAT WE SEND

- 150g red cabbage
- coriander
- 250g mushroom meat <sup>6</sup>
- 20g chipotle in adobo sauce <sup>6</sup>
- 2 white bread rolls <sup>1,6</sup>
- 40ml vegan mayonnaise

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 tbs olive oil
- 2 tbs tomato paste
- 1 tbs soy sauce <sup>6</sup>
- 2 tsp sugar
- 1 tbs white wine vinegar <sup>17</sup>

## TOOLS

- mandoline (optional)
- medium deep frypan with lid
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 860kcal, Fat 54.9g, Carbs 61.4g, Proteins 25.8g



### 1. Prep ingredients

Preheat the grill to high. Thinly slice the **cabbage** using a mandoline or sharp knife. Pick the **coriander** leaves and finely chop the stems.



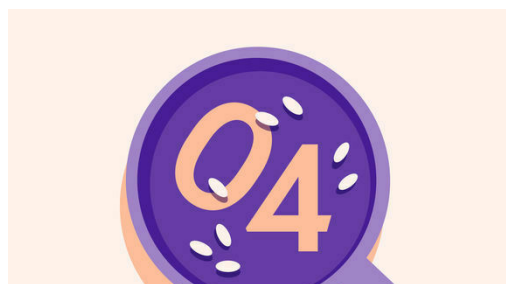
### 2. Brown mushroom meat

Coarsely shred the **mushroom meat** into a bowl. Add the **coriander stems** and **half the chipotle\*** (see Make it yours). Season with **salt and pepper** and stir to combine. Heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Cook the **mushroom meat mixture**, stirring, for 2-3 mins until browned.



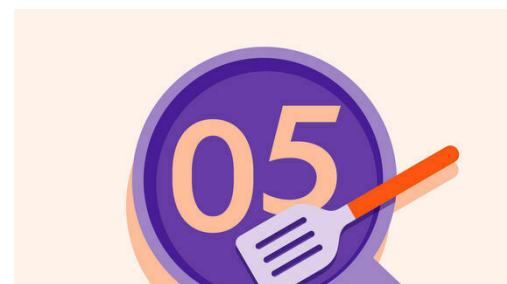
### 3. Simmer mushroom meat

Add **2 tbs tomato paste**, **1 tbs soy sauce**, **1 tsp sugar** and **180ml (¾ cup) water** to the pan and bring to the boil. Reduce the heat to medium, cover and cook for 12-15 mins until the mushroom meat is tender and the sauce is thickened. Remove the pan from the heat. Taste, then season with **salt and pepper**.



### 4. Toast buns

Meanwhile, cut the **rolls** in half. Put on an oven tray, cut side up, and grill for 2-3 mins until lightly toasted. Put **1 tbs olive oil**, **1 tbs white wine vinegar** and **1 tsp sugar** in a large bowl. Season with **salt and pepper** and whisk to combine. Add the **cabbage** and **coriander leaves** and toss to coat.



### 5. Serve up

Spread the **roll bases** and **tops** with the **mayonnaise**. Layer with the **pulled 'paw'** and **slaw**, then sandwich with the tops. Serve any **remaining slaw** on the side. Enjoy!



### 6. Make it yours

Chipotle is a smoky Mexican chilli sauce. We've recommended this amount for flavour, but if you prefer less heat, reduce the amount to taste.